



APPETIZER MENU

Classic Appetizer Station Service

\$39.95 Per Person (plus tax and gratuity)

FQP = Fixed Quantity Pricing

ALL SERVICES INCLUDE

Beverages

Most non-alcoholic beverages are included with all appetizer services. Iced tea, lemonade, water, and soda selections are included. Bottled beverages (e.g., Red Bull and Pellegrino), fresh-squeezed juices, and virgin cocktails are not included.

Appetizer Station

Chips & salsa are served family style at each table or at appetizer station.
Choice of up to 4 Classic Appetizers served at a walk-up appetizer station.
Menu selections are due 2 weeks prior to the event date.

- + \$4.95 per person for each additional appetizer or sub each premium appetizer
- + \$5.95 per person for each additional premium appetizer
- + \$5.00 per person for tray passed or family style service

Salad

Salad can be added to your Appetizer Buffet Service.

- + \$3.45 per person for added salad

Bar Services

Choose from one of the following for your private event

HOST BAR

Your Event Manager will help you customize *OR*
your hosted bar services.

NO HOST BAR

Your guests will pay for their own bar
beverages.

Dessert

Choose up to 2 of the following: Pumpkin Cake, Chocolate Cake, or Tres Leches Cake

- +\$3.95 each

**Special Occasion Cakes and/or Desserts provided by an outside vendor are permitted.*

CLASSIC APPETIZER SELECTIONS

MEATBALLS

FQP - \$2.25 per meatball

Choose from sweet & spicy chorizo
or beef with red sauce

CHORIZO DEVILED EGGS

FQP - \$2.50 per piece

A blend of chorizo, chipotle mayo, and spices,
served on an open-faced hardboiled egg
(Vegetarian option available with soyrizo)

CANTINA ROLLS

FQP - \$2.50 per piece

Mexican eggrolls with beef, cabbage, carrots,
black beans, and Oaxaca cheese, served with
sweet citrus sauce and chipotle ranch
(Vegetarian option available with soyrizo)

MINI BIRRIA CHIMICHANGAS

FQP - \$2.75 per piece

Birria, Oaxaca cheese, flour tortilla, crema

CAPRESE SKEWERS

FQP - \$2.75 per skewer

Mozzarella, basil, and tomato, with a
balsamic glaze

STREET TACOS

FQP - \$3.50 per taco

Choice of 1: carne asada, shredded pork,
chicken, soyrizo, Portobello & shallot
add \$4pp for additional protein (N/A for FQP)

CHORIZO STUFFED MUSHROOMS

FQP - \$2.75 per piece

Chorizo, Oaxaca cheese, breadcrumbs, and
shallots, stuffed in a mushroom cap
(Vegetarian option available with soyrizo)

SPICY CHICKEN OR CAULI WINGS

FQP - \$2.75 per wing or per serving

Choose from buffalo or sweet & spicy with ranch

PREMIUM APPETIZER SELECTIONS

GUACAMOLE

FQP - \$2.00 per oz

A perfect balance of avocado, onions
cilantro, tomatoes, garlic, and serrano chiles,
served with fresh, hot tortilla chips

AHI TOSTADAS

FQP - \$5.50 per serving

Sushi grade tuna tossed in a poke sauce with
pepitas and avocado, served on a tostada round

MEXICAN SHRIMP COCKTAIL

FQP - \$5.50 per serving

Mixed with onions, cilantro, serrano chiles,
cucumber, avocado, and a mild tomato sauce

JALAPEÑO POPPERS

FQP - \$4.50 per piece

Jalapeños stuffed with Oaxaca and goat cheese,
dried mango, and jalapeño bacon, topped with
sweet citrus sauce and Mexican crema
(Vegetarian option available without bacon)

SHRIMP CEVICHE TOSTADAS

FQP - \$5.50 per serving

Lemon-cured shrimp, tomatoes, cucumbers,
onions, and chiles, served with tostada rounds

SMOKED BRISKET FLAUTAS

FQP - \$5.50 per serving

Slow smoked brisket, flour tortilla,
Oaxaca cheese, crema

SIDE ADD ONS

½ PAN OF REFRIED BEANS - \$45.00

½ PAN OF BLACK BEANS - \$45.00

½ PAN OF CILANTRO LIME RICE - \$45.00

½ PAN OF MEXICAN STREET CORN - \$50.00